

## WELCOME TO IL MULINO NEW YORK TRATTORIA!

SINCE OPENING ON A QUIET CORNER IN GREENWICH VILLAGE IN 1981, IL MULINO NEW YORK HAS CONTINUOUSLY CAPTIVATED EPICUREANS WITH THE ITALIAN TRADITION OF FINE FOOD & HOSPITALITY. SIMPLE, STRAIGHT-FORWARD, & ALWAYS FRESH IS THE IL MULINO TRADITION THAT HAS LANDED THE ZAGAT AWARD OF NYC'S BEST ITALIAN RESTAURANT FOR TWO CONSECUTIVE DECADES.

IN 2007, CHEFS/FOUNDERS FERNANDO & GINO MASCI BROUGHT THEIR HOME OF ABRUZZO, ITALY TO THE HEART OF WALT DISNEY WORLD. LOCATED IN THE SWAN RESORT, IL MULINO NEW YORK TRATTORIA FOLLOWS THE MASCI'S PHILOSOPHY; *ONLY THE BEST INGREDIENTS BEAUTIFULLY PREPARED & PRESENTED TO ALL WHO JOIN.*

### SPECIAL EVENTS

PRIVATE PARTIES ARE OUR SPECIALTY. WITH FIVE PRIVATE DINING ROOMS PLUS AN OUTDOOR COURTYARD FOR RECEPTIONS WE ARE ABLE TO ACCOMMODATE GROUPS OF VARIOUS SIZES.

THE RUSTIC WOOD FLOORS & EXPOSED BRICK OF IL MULINO PROVIDE THE PERFECT BACKDROP FOR ANY EVENT & IT WOULD BE OUR HONOR TO HOST YOURS. MAKING AN EXCEPTIONAL IMPRESSION ON YOUR GUESTS IS IMPORTANT TO YOU — & IMPERATIVE TO US, TOO! HERE YOU WILL FIND MENUS DESIGNED BY OUR CHEF SPECIFICALLY WITH GROUPS IN MIND. RANGING FROM THREE TO FIVE COURSES, THEY'VE BEEN CREATED TO FIT A VARIETY OF NEEDS. PLEASE CONTACT ME WITH ANY QUESTIONS & FOR ADDITIONAL INFORMATION.

I LOOK FORWARD TO THE OPPORTUNITY OF WORKING WITH YOU!

CIAO



**INSALATA** *choice of:*

**INSALATA CAESAR**

THE CLASSIC IL MULINO CAESAR SALAD

*or*

**INSALATA CAPRESE**

BUFFALO MOZZARELLA, BEEFSTEAK TOMATOES, ROASTED PEPPERS

**ENTRÉE** *choice of:*

**CERNIA**

SEARED GROUPER, CHERRY TOMATOES, PANCETTA, WHITE WINE, BROCCOLI RABE

*or*

**POLLO PICCATA**

EUROPEAN CUT CHICKEN BREAST, PANCETTA, PEAS, LEMON, WHITE WINE

*or*

**VITELLO MARSALA**

VEAL SCALOPPINI, SPINACH, MARSALA SAUCE

*or*

**RIGATONI CON FUNGHI**

RIGATONI, WILD MUSHROOMS, SPICY CHERRY PEPPERS, GARLIC, TRUFFLE OIL

**DOLCI** *choice of:*

**TORTA AL CIOCCOLATO**

*or*

**TIRAMISU**

**\$65**

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

INCLUDE ONE GLASS OF HOUSE WINE OR BEER FOR + \$10 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)



**ANTIPASTO** *for each*  
**INSACCATI MISTI**

PROSCIUTTO, MORTADELLA, SOPRASSATA, CACCIATORINI, PARMIGIANO REGGIANO, ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS, BUFFALO MOZZARELLA

**INSALATA** *for each*  
**INSALATA TRATTORIA**

SEASONAL GREENS, SEASONAL VEGETABLES, SEASONAL VINAIGRETTE

**PRIMO PIATTO** *choice of:*

**PENNE RIGATE**

PENNE, IL MULINO ORIGINAL MARINARA, RICOTTA CHEESE

*or*

**TORTELLINI ALLA PANNA**

MEAT TORTELLINI, CRISP PEAS, CREAM SAUCE

**ENTRÉE** *choice of:*

**CERNIA**

SEARED GROUPEL, CHERRY TOMATOES, PANCETTA, WHITE WINE, BROCCOLI RABE

*or*

**POLLO PICCATA**

EUROPEAN CUT CHICKEN BREAST, PANCETTA, PEAS, LEMON, WHITE WINE

*or*

**COSTOLETTA DI MAIALE**

PORK CHOP, CHERRY VINEGAR PEPPERS, WILD MUSHROOMS

*or*

**BISTECCA RIBEYE**

AGED RIBEYE, SAUTÉED SPINACH, CHIANTI SAUCE

**DOLCI** *choice of:*

**TORTA AL CIOCCOLATO**

*or*

**TIRAMISU**

**\$75**

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

INCLUDE ONE GLASS OF HOUSE WINE OR BEER FOR + \$10 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)



**ANTIPASTO** *for each*

**INSACCATI MISTI**

PROSCIUTTO, MORTADELLA, SOPRASSATA, CACCIATORINI, PARMIGIANO REGGIANO, ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS, BUFFALO MOZZARELLA

**INSALATA** *choice of:*

**INSALATA TRATTORIA**

SEASONAL GREENS, SEASONAL VEGETABLES, SEASONAL VINAIGRETTE

*or*

**INSALATA CAESAR**

THE CLASSIC IL MULINO CAESAR SALAD

**PRIMO PIATTO** *choice of:*

**RIGATONI CON FUNGHI**

RIGATONI, WILD MUSHROOMS, SPICY CHERRY PEPPERS, GARLIC, TRUFFLE OIL

*or*

**TORTELLINI ALLA PANNA**

MEAT TORTELLINI, CRISP PEAS, CREAM SAUCE

**ENTRÉE** *choice of:*

**SALMONE**

BROILED SALMON, LIGHT GARLIC, OLIVE OIL, WILD MUSHROOMS, BROCCOLI RABE

*or*

**POLLO PICCATA**

EUROPEAN CUT CHICKEN BREAST, PANCETTA, PEAS, LEMON, WHITE WINE

*or*

**COSTOLETTA DI VITELLO**

VEAL CHOP, SAGE, GARLIC

*or*

**MEDAGLIONE DI FILETTO**

BEEF TENDERLOIN MEDALLION, CHIANTI REDUCTION, SAUTÉED SPINACH

**DOLCI** *choice of:*

**TORTA AL CIOCCOLATO**

*or*

**TIRAMISU**

*or*

**CHEESECAKE ALL' ITALIANA**

**\$90**

PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

INCLUDE ONE GLASS OF HOUSE WINE OR BEER FOR + \$10 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)